



Lemony MAGGI Noodles Recipe

Ingredients

- Packets MAGGI 2-Minute Noodles (Masala)
- Tablespoons Lemon Juice
- Teaspoons Mustard Seeds
- Teaspoons Urad Dal
- Teaspoons Chana Dal (150 g)
- Green Chillies (Slit)
- Stems Curry Leaves
- Teaspoon Asafoetida (1 Pinch)
- Cups Water
- 1/2 1/2 Cup Peanuts (Coarsely ground)
- 3/4 3/4 Cup Coriander Leaves (Chopped)

Instruction

1. Prepare ingredients as mentioned in the list.
2. Cook the MAGGI Masala Noodles as per pack instructions and pour it into a bowl. Add the lemon juice and mix well.
3. Heat oil in a pan, add the mustard seeds and when they start to splutter, add urad dal and chana dal. When it turns light-brown, add green chillies, curry leaves and hing
4. Pour over the MAGGI Noodles and mix well. Garnish with roasted peanuts, chopped coriander leaves and serve hot

Nutrition

Carbohydrates	128.83 g
Energy	976.58 kcal
Fats	42.36 g
Protein	23.66 g

25 Minutes

3 Serving